

AMENDMENTS TO THE CLAIMS

1. **(Withdrawn)** A body taste improver comprising a long-chain highly unsaturated fatty acid and/or an ester thereof as a main component and a body taste-increasing component.
2. **(Withdrawn)** A body taste improver according to Claim 1, wherein the body taste-increasing component is α -tocopherol and/or an iron component.
3. **(Withdrawn)** A body taste improver according to Claim 2, comprising α -tocopherol in an amount of 50 ~ 15,000 ppm.
4. **(Withdrawn)** A body taste improver according to Claim 2, wherein an α -tocopherol content is 50% or more of a total tocopherol.
5. **(Withdrawn)** A body taste improver according to Claim 2, comprising the iron component in an amount of 0.5~100 ppm as of Fe.
6. **(Withdrawn)** A body taste improver according to Claim 1, wherein the long-chain highly unsaturated fatty acid is an n-6 long-chain highly unsaturated fatty acid.
7. **(Withdrawn)** A body taste improver according to Claim 6, wherein the long-chain highly unsaturated fatty acid is arachidonic acid.
8. **(Withdrawn)** A body taste improver according to Claim 7, wherein the arachidonic acid is derived from a microorganism.
9. **(Withdrawn)** A method for increasing the effect of a body taste improver comprising a long-chain highly unsaturated fatty acid and/or an ester thereof, comprising adding a body taste-increasing component to the body taste improver.
10. **(Withdrawn)** A method according to Claim 9, wherein the body taste-increasing component is α -tocopherol and/or an iron component.

11. **Canceled**

12. **Canceled**

13. **Canceled**

14. **Canceled**

15. **Canceled**

16. **(Currently Amended)** A vegetable fat and oil composition comprising arachidonic acid and/or an ester thereof at a concentration of 10~100,000 ppm, wherein said vegetable fat and oil composition has an α -linolenic acid content is 5% or less.

17. **Canceled**

18. **(Previously Presented)** A vegetable fat and oil composition according to Claim 16, wherein an oleic acid content is 20~86%, and /or a linoleic acid content is 3~25%.

19. **Canceled**

20. **Canceled**

21. **(Previously Presented)** A vegetable fat and oil composition according to Claim 16, wherein the arachidonic acid is derived from a microorganism.

22. **Canceled**

23. **(Currently Amended)** A method for improving body taste of a food, comprising adding the body taste improver according to Claim 1, 9 or 11, or the vegetable fat and oil composition according to Claim 16 to the food.

24. **(Withdrawn)** A method for improving body taste of a food, comprising separately adding a long-chain highly unsaturated fatty acid and/or an ester thereof, and a body taste-increasing component to the food.

25. (NEW) A vegetable fat and oil composition consisting of vegetable fat and oil, and arachidonic acid and/or an ester thereof at a concentration of 10~100,000 ppm, wherein said vegetable fat and oil composition has an α -linolenic acid content of 5% or less.